

CLAIM AMENDMENTS

This listing of claims replaces all prior versions and listings of claims in the application:

Claims 1-12 (Cancelled)

13. **(Original)** A dough improving composition comprising an oxidoreductase which is at least capable of oxidizing maltose and at least one further dough ingredient or dough additive.

14. **(Original)** A composition according to claim 13 wherein the oxidoreductase is derived from a source selected from an algal species, a plant species and a microbial species.

15. **(Original)** A composition according to claim 14 wherein the oxidoreductase is hexose oxidase.

16. **(Original)** A composition according to claim 15 wherein the hexose oxidase is derived from *Chondrus crispus*.

17. **(Original)** A composition according to claim 13 which is a pre-mixture useful for preparing a based product or in making a noodle product or an alimentary paste product.

18. **(Original)** A composition according to claim 13 which comprises an additive selected from the group consisting of an emulsifying agent and a hydrocolloid.

19. **(Original)** A composition according to claim 18 wherein the hydrocolloid is selected from the group consisting of an alginate, a carrageenan, a pectin and a vegetable gum.

Claims 20-27 (Cancelled)

28. **(New)** A dough improving composition comprising an oxidoreductase which is at least capable of oxidizing maltose, flour and at least one further dough ingredient or dough additive

wherein said oxidoreductase is in an amount which results in the presence in a finished dough of 1 to 10,000 units per kg of flour.

29. **(New)** A composition according to claim 28 wherein the oxidoreductase is derived from a source selected from an algal species, a plant species and a microbial species.

30. **(New)** A composition according to claim 29 wherein the oxidoreductase is hexose oxidase.

31. **(New)** A composition according to claim 30 wherein the hexose oxidase is derived from *Chondrus crispus*.

32. **(New)** A composition according to claim 28 which is a pre-mixture useful for preparing a based product or in making a noodle product or an alimentary paste product.

33. **(New)** A composition according to claim 28 which comprises an additive selected from the group consisting of an emulsifying agent and a hydrocolloid.

34. **(New)** A composition according to claim 33 wherein the hydrocolloid is selected from the group consisting of an alginate, a carrageenan, a pectin and a vegetable gum.

35. **(New)** A dough comprising a dough improving composition comprising an oxidoreductase which is at least capable of oxidizing maltose and at least one further dough ingredient or dough additive, and flour.

36. **(New)** A flour dough comprising an oxidoreductase which is at least capable of oxidising maltose and flour.

37. **(New)** The flour dough according to claim 36 wherein said oxidoreductase is in an amount which results in the presence in the finished dough of 1 to 10,000 units per kg of flour.

38. (New) The flour dough according to claim 36 wherein said flour is selected from the group consisting of wheat flour, rice flour, maize flour, barley flour, rye flour, durra flour and mixtures thereof.

39. (New) The flour dough according to claim 36 wherein said flour dough comprises at least one further enzyme.

40. (New) The flour dough according to claim 36 wherein said flour dough comprises at least one further enzyme and wherein said further enzyme selected from the group consisting of cellulase, a hemicellulase, a xylanase, a starch degrading enzyme, a glucose oxidase, a lipase and a protease.

41. (New) The flour dough according to claim 36 wherein said oxidoreductase is hexose oxidase.

42. (New) The flour dough according to claim 36 wherein said oxidoreductase is hexose oxidase and wherein said hexose oxidase is derived from a source selected from the group consisting of an algal species, a plant species and a microbial species.

43. (New) The flour dough according to claim 36 wherein said oxidoreductase is hexose oxidase and wherein said hexose oxidase is derived from *Chondrus crispus*.

44. (New) A baked or dried product produced from a flour dough wherein said flour dough comprises an oxidoreductase which is at least capable of oxidising maltose.

45. (New) The baked or dried product according to claim 44 wherein said oxidoreductase is in an amount which results in the presence in the finished product of 1 to 10,000 units per kg of flour.

46. (New) The baked or dried product according to claim 44 wherein said flour is selected from the group consisting of wheat flour, rice flour, maize flour, barley flour, rye flour, durra flour and mixtures thereof.

47. (New) The baked or dried product according to claim 44 wherein said flour dough comprises at least one further enzyme.

48. (New) The baked or dried product according to claim 44 wherein said flour dough comprises at least one further enzyme and wherein said further enzyme selected from the group consisting of cellulase, a hemicellulase, a xylanase, a starch degrading enzyme, a glucose oxidase, a lipase and a protease.

49. (New) The baked or dried product according to claim 44 wherein said oxidoreductase is hexose oxidase.

50. (New) The baked or dried product according to claim 44 wherein said oxidoreductase is hexose oxidase and wherein said hexose oxidase is derived from a source selected from the group consisting of an algal species, a plant species and a microbial species.

51. (New) The baked or dried product according to claim 44 wherein said oxidoreductase is hexose oxidase and wherein said hexose oxidase is derived from *Chondrus crispus*.

52. (New) The baked product according to claim 44 wherein said baked product is a bread product.

53. (New) The dried product according to claim 44 wherein said dried product is a noodle or an alimentary paste product.